

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 7/16/2015      **Business ID:** 111340FE  
**Business:** KFC G135021

7517 STATE AVE  
 KANSAS CITY, KS 66112

**Inspection:** 77001525  
**Store ID:**  
**Phone:** 9134691112  
**Inspector:** KDA77  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/16/15	01:45 PM	03:35 PM	1:50	0:15	2:05	0	inspection
07/16/15	03:35 PM		0:00	0:15	0:15	0	travel to office
Total:			1:50	0:30	2:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 5      Priority foundation(Pf) Violations 2

Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 0

Certified Manager Present     

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y   N   O   A   C   R  
 ..   ..   p   ..   ..   ..

**Employee Health**

2. Management awareness; policy present.

Y   N   O   A   C   R  
 p   ..   ..   ..   ..   ..

3. Proper use of reporting, restriction and exclusion.

p   ..   ..   ..   ..   ..

**Good Hygienic Practices**

Y   N   O   A   C   R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
	5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	p	..	..	..	..	..
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	p	..	..	p	..
<i>Fail Notes</i>	3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Employee pulled 2 chicken tenders off cooking rack with bare hands and placed with other chicken tenders in hot hold basket. Corrected on-Site, COS discarded]</i>						
	8. Adequate handwashing facilities supplied and accessible.	..	p	..	..	..	..
<i>Fail Notes</i>	6-301.14 <i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No handwashing signage at handsink in toilet rooms. There is a sign on the employee door to remind employees, but toilet rooms require signage. ]</i>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p	..	..	..	..	..
	10. Food received at proper temperature.	..	..	p	..	..	..
	11. Food in good condition, safe and unadulterated.	p	..	..	..	..	..
	12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	p	..	..	..	..	..
	14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Stored as clean on shelving by 3 vat sink, 5 plastic containers with visible food debris on surface, 3 metal pans with visible food debris on surface, and 3 plastic containers with old date marking sticker residue on surface. In walk in cooler, 5 in use plastic containers with old date marking sticker residue on surface. COS rewashed. ]</i>						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	..	..	p	..	..	..
	17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
	18. Proper cooling time and temperatures.	..	..	p	..	..	..
	19. Proper hot holding temperatures.	p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
	20. Proper cold holding temperatures.	..	p	..	..	p	..
	<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In cold hold unit, (iced over) single serve bowls of MOS coleslaw at 51F, 52F PIC stated they had been in unit since 10AM. Ambient air of kitchen 90F ambient of cooler (with lid) at 38F. Coleslaw sitting in unit without lid at time of inspection. COS PIC went through coleslaw and discarded anything over 41F. ]</i>
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|---|----|----|----|----|----|----|
| 21. Proper date marking and disposition.                    | p  | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p  | .. | .. |

Consumer Advisory	Y	N	O	A	C	R
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|--|----|----|----|---|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
|--|----|----|----|---|----|----|

Highly Susceptible Populations	Y	N	O	A	C	R
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- |   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

Chemical	Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.            | .. | .. | .. | p  | .. | .. |
| 26. Toxic substances properly identified, stored and used. | p  | .. | .. | .. | .. | .. |

Conformance with Approved Procedures	Y	N	O	A	C	R
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- |   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

GOOD RETAIL PRACTICES						
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Safe Food and Water	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required.                 | .. | .. | .. | p  | .. | .. |
| 29. Water and ice from approved source.                   | p  | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p  | .. | .. |

Food Temperature Control	Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 31. Proper cooling methods used; adequate equipment for temperature control. | p  | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding.                              | .. | .. | p  | .. | .. | .. |
| 33. Approved thawing methods used.   | .. | .. | p  | .. | .. | .. |
| 34. Thermometers provided and accurate.                                      | p  | .. | .. | .. | .. | .. |

Food Identification	Y	N	O	A	C	R
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- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

Prevention of Food Contamination	Y	N	O	A	C	R
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- |   |    |   |    |    |    |    |
|---|----|---|----|----|----|----|
| 36. Insects, rodents and animals not present. | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

Fail Notes	6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [At least 10 live roaches of various sizes under hot hold unit in kitchen. ]</i>
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- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | p  | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.   | p  | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.                              | p  | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables.  | .. | .. | p  | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils			Y	N	O	A	C	R
	41. In-use utensils: properly stored.		p	..	..	..	..	..
	42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	..	..	..	..
<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Box of single use buckets to hold chicken stored directly on floor of dry storage room. ]</i>						
	43. Single-use and single-service articles: properly used.		p	..	..	..	..	..
	44. Gloves used properly.		p	..	..	..	..	..
Utensils, Equipment and Vending			Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		p	..	..	..	..	..
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p	..	..	..	..	..
	46. Warewashing facilities: installed, maintained, and used; test strips.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>							
	47. Non-food contact surfaces clean.		..	p	..	..	..	..
<i>Fail Notes</i>	4-602.13	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Underside of soda machine in consumer area where nozzles attach soiled with dirt and syrup residue. Ice chute of soda fountain in consumer area soiled with mold buildup. ]</i>						
Physical Facilities			Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.		p	..	..	..	..	..
	49. Plumbing installed; proper backflow devices.		..	p	..	..	..	..
	<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>							
<i>Fail Notes</i>	5-202.12(A)	<i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [Handsink in women's toilet room at 87F, handsink in men's toilet room at 85F. Men's handsink started at 92F and got colder with time. handsink in kitchen at 84F. After the handsink was allowed to run for a few minutes, it did reach 100F, however no employee is going to wait at handsink to reach 100F before washing hands. ]</i>						
	5-202.14	<i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [At mop sink in establishment, AVB actively leaking, water left on at all times, hose in mop sink basin below flood rim level of mop sink. No y-valve on mop sink faucet, but AVB not working. ]</i>						
	50. Sewage and waste water properly disposed.		p	..	..	..	..	..
	51. Toilet facilities: properly constructed, supplied and cleaned.		p	..	..	..	..	..
	52. Garbage and refuse properly disposed; facilities maintained.		..	p	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Physical Facilities

Y N O A C R

*Fail Notes* | 5-501.16(C) *If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.  
[No trash can for disposal of paper towels at handsink in warewashing area. ]*

53. Physical facilities installed, maintained and clean.

p . . . . .

*Fail Notes* | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.  
[Mold buildup in standing water under drive thru soda fountain. Mold and dirt buildup in walk in cooler on ceiling next to fans. ]*

54. Adequate ventilation and lighting; designated areas used.

p . . . . .

## Administrative/Other

Y N O A C R

55. Other violations

p . . . . .

*Fail Notes* | 8-304.11(A) *Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS.  
[Current license not posted to consumers. License posted in office. ]*

8-404.11 *P - A LICENSEE shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. A LICENSEE need not discontinue operations in an area of an establishment that is unaffected by the IMMINENT HEALTH HAZARD.  
[Due to the presence of live roaches in kitchen, establishment must close until the imminent health hazard is no longer present. ]*

## EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #04 No Bare-Hand Contact</i>
	<i>Education Title #10 Did You Wash 'Em Sign / Sticker</i>

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Hot holding  
mashed potatoes at 151F in hot box  
green beans in single serve cup in hot box at 162F  
green beans in microwave at 174F  
fried chicken in hot box at 142F

### **Footnote 2**

**Notes:**

Cold holding  
in small reach in cooler on line, coleslaw at 35F  
in walk in cooler, mac and cheese at 42F, MOS coleslaw at 42F

### **Footnote 3**

**Notes:**

Strips in place for quat. 200ppm quat in 3 vat sink set up.

### **Footnote 4**

**Notes:**

Handsink at warewashing area at 106F

## VOLUNTARY CLOSURE STATEMENT

**Insp Date:** 7/16/2015      **Business ID:** 111340FE  
**Business:** KFC G135021

7517 STATE AVE  
KANSAS CITY, KS 66112

**Inspection:** 77001525  
**Store ID:**  
**Phone:** 9134691112  
**Inspector:** KDA77  
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### Time In / Time Out

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Total:			1:50	0:30	2:20	0	

### VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for \_\_\_\_\_

Inspection Report Number 77001525

Inspection Report Date 07/16/15

Establishment Name KFC G135021

Physical Address 7517 STATE AVE

City KANSAS CITY

Zip 66112

Additional Notes

Due to the presence of live roaches in the kitchen, establishment will close until they contact the office for reopening.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 7/16/2015      **Business ID:** 111340FE  
**Business:** KFC G135021

7517 STATE AVE  
KANSAS CITY, KS 66112

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### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 77001525

Inspection Report Date 07/16/15

Establishment Name KFC G135021

Physical Address 7517 STATE AVE

City KANSAS CITY

Zip 66112

Additional Notes  
and Instructions

Follow up to be conducted 10 days after a passed reopening inspection.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 7/16/2015      **Business ID:** 111340FE  
**Business:** KFC G135021

7517 STATE AVE  
KANSAS CITY, KS 66112

**Inspection:** 77001525  
**Store ID:**  
**Phone:** 9134691112  
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Total:			1:50	0:30	2:20	0	

### ACTIONS

Number of products Voluntarily Destroyed 2

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product chicken tenders Qty 1 Units pan Value \$ 20.00

Description BHC

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product coleslaw Qty 22 Units units Value \$ 22.00

Description out of temp in cold unit

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A